

ABSTRACT

A chocolate tempering machine is digitally programmable for controlling the heating, cooling and rotation within the machine. The machine may be programmed to enable agitated, liquid chocolate to retain its proper viscosity for extended periods of time as well as minimizing the amount of porosity in the final product and by controlling bowl rotation length of time, as well as automatically increasing heat at given timed intervals. The machine includes a menu program, whereby a user can adjust and save up to twenty-six different temperature menus or more. This menu program can also be accessed to set and save desired cool down temperatures. Sensors are located such that ambient air and relative humidity can be sensed and audio/visual warnings are provided to the user when these conditions must be altered. A wear-resistant ring for leveling purposes for the machine's bowl also serves to prevent contamination of the interior of the machine. Software adjustment is permitted to select either 110v or 220v operation. A visual feedback real-time clock display is provided to the user corresponding to a specific timed software function. The machine is also provided with a data port for interfacing with external computer-programming units.